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(54) Title: LOW-TRANS FATS FOR CONFECTIONERY AND BAKERY FAT COMPOSITIONS

(57) **Abstract:** The present invention relates to a process for the production of a fat composition for confectionery or baking applications. According to this process, a starting fat composition containing palm oil or a palm oil fraction and having the following composition: (1) a glyceride composition with - a S<sub>2</sub>U content between 47 and 75 wt. %, - a SU<sub>2</sub> + U<sub>3</sub> content < 40wt. %, - a S<sub>3</sub> content between 1 and 15 wt. %, - a diglyceride content of 3 to 12 wt. %, the glyceride contents being expressed as wt. % with respect to the total amount of di- and triglycerides in which S means a saturated fatty acid with A hydrocarbon chain length of 14-24 carbon atoms and U means unsaturated fatty acid with a hydrocarbon chain length of 14-24 carbon atoms and (2) a total content of unsaturated fatty acids of less than 55wt. %, preferably less than 50 wt. %, more preferably less than 48 wt. %, is subjected to a catalytic hydrogenation so as to obtain a first fat with a trans fatty acid content < wt. %, preferably < 10 wt. %, most preferably < 5 wt. % and an increase of C18-0 of less than 1 wt. %, preferably less than 0.7 wt. %, more preferably less than 0.4 wt. %. This first fat is incorporated in the fat composition.

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